

# Coffee Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **52.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pale Ale	2 kg (50%)	80 %	8
Grain	Pszeniczny	0.3 kg (7.5%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (7.5%)	68 %	900
Grain	Melanoiden Malt	0.25 kg (6.3%)	80 %	39
Grain	Castle Cafe	0.25 kg (6.3%)	75.5 %	480
Grain	Jęczmień palony	0.25 kg (6.3%)	55 %	1100
Grain	Karmelowy Jasny 30EBC	0.4 kg (10%)	75 %	8
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar nottingham	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	10 min
Spice	kawa muffinka	100 g	Secondary	7 day(s)